

Tennessee State University College of Agriculture, Human and Natural Sciences

Saturday, December 3, 2016

8:00: Welcome by Jeff Poppen, Dr. Lighari and Dr. Bullock, Kristina Rossi introduces vendors and sponsors

8:30-8:50: Joel Salatin- Tennessee's Potential for a Local Food Economy

	Auditorium	B Room 354	C Room 313	D Room 353	Informal In-depth Room 306	Informal In-depth Room 307	Informal In-depth Room 309
9:00-9:45	PANEL: Improving soil while revitalizing rural economies and providing healthy local food: Joel Salatin, Ken Meter, John Bell, Larry Kopald. Moderated by Ken Meter	<u>Susana Lein:</u> Off-grid Permaculture	<u>Johnny Mitchell:</u> Time honored meat preservation- jerky, smoked meat and more with samples	<u>Will Harris:</u> White Oak Pastures' Markets	<u>Cliff Davis:</u> Pigs & Chickens for the farm and garden	<u>Hugh Lovel:</u> Science of Organics	<u>John Bell:</u> Livestock & Vegetables
10:00-10:45	PANEL: The Restaurant Business: Joel Salatin, Philip Krajeck, Tandy Wilson & Trey Cioccia. Moderated by Tasha Kennard	<u>Cliff Davis:</u> Permaculture Farming, a Perennial Agriculture	<u>Bill Keener:</u> Dairy Cows- the Animal Matters, the Farm Matters	<u>Ken Meter, John Ikerd & David Cloniger:</u> Food Banks and their role in the local food movement	<u>Susana Lein:</u> Permaculture Staple Crops Production	<u>Arvazena Clardy:</u> Growing International Vegetables in TN with samples	<u>Carolyn Hoagland:</u> Soil Microbiology
11:00-11:45	Joel Salatin: Livestock at Polyface Farm- expressing Animal Uniqueness	<u>Tradd Cotter:</u> Organic Mushroom Farming & Mycoremediation	<u>John Compton & Keith Meador:</u> Population Health & Farm to School	<u>Chef Eric Zizka</u> from Oak Steakhouse: Cooking Demonstration	<u>Steve Diver:</u> Organic Transplant Production	<u>Shabari Bird:</u> Agrohomeopathy	<u>Ken Meter:</u> Local Food Web

12:00: LUNCH

12:30: Auction with Lamar Wilson

1:00: Joel Salatin: How Can We Afford Integrity Food

	Auditorium	B	C	D	Informal In-depth Rooms	Informal In-depth Rooms	Informal In-depth Rooms
2:00-2:45	PANEL: Future Farms- How New Farmers Can Find Education & Access to Land: Joel Salatin & John Ikerd. Moderated by Sarah Smith	<u>Steve Diver:</u> On-farm Effective Microorganisms	<u>Tradd Cotter:</u> 4 Easy Ways to Grow Mushrooms at Home	<u>Will Harris:</u> Plant & Animal Diversity on White Oak Pastures	<u>Ken Meter:</u> Marketing	<u>Hugh Lovel:</u> How Plants Grow	<u>Jason de Koff:</u> Make America's Soil Great Again- Winter Canola's Role as Protector & Provider
3:00-3:45	PANEL: Growing Markets & Increasing the Supply and Demand of Local Food : Sylvia Ganier, Joel Salatin & Ken Meter. Moderated by Tasha Kennard	<u>John Bell:</u> Integrating Livestock with Vegetables	<u>Hugh Lovel:</u> Biodynamic Agriculture	<u>Kristina Rossi:</u> Land Owner & Young Farmer Dating Game	<u>Kim Totzke:</u> The Grocery Business- Buying Local	<u>Virginia Harper:</u> Intro to Fermentation and How Ferments Boost the Immune System	<u>Dharma Pitchay:</u> Stronger Plants with Water & Fertilizer Together

4:00: Joel Salatin introduces Larry Kopald- Carbon and How We Can Reverse Climate Change

5:00: John Ikerd- Feeding the World Intelligently

5:30: Birke Baehr

6:00: Social at the Picnic Tap at the Nashville Farmers Market sponsored by TN Craft Beer Magazine (900 Rosa L Parks Blvd)